



Malai Aloo Potal Curry Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons MAGGI Coconut Milk Powder
- Tablespoons Mustard Oil
- 1/2 1/2 Teaspoon Panch Phoron
- gms Potato (Boiled & Cut Into 1 Inch Cubes)
- gms Potal (Scraped and Cut Into Small Pieces)
- Green Chillies (Slit)
- 1/4 1/4 Teaspoon Turmeric Powder
- Pinch Salt

Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat oil in a karahi and add the panch phoron. Then, add the potatoes, potal, green chillies and turmeric powder. Cook by keeping it covered for 8-10 minutes or till almost done.
3. Dissolve the MAGGI Coconut Milk Powder in warm water and add to the Aloo Potal Bhaja, mix well. Then add the MAGGI Masala-ae-Magic and salt to taste. Simmer for 2 minutes.
4. Serve hot with chapattis or rice

Nutrition

Carbohydrates	8.59 g
Energy	194.21 kcal
Fats	6.09 g
Protein	1.91 g

20 Minutes

4 Servings